

A LA CARTE

STARTERS

Organic celeriac, Coolea, hazelnut, celeriac tea 10

Devon crab, pickled turnip, hazelnut, quince 20

Cured Isle of Mull scallop, Carlingford oyster, granny smith apple, dill 22

Farmbell Lake farm Hereford beef tartare, kohlrabi, shallot brioche 14

Roasted organic cabbage, Berkswell, confit chicken wings, chicken butter sauce 14

MAIN COURSE

Organic beetroot, grains, chard, pickled red onion 22

Newlyn cod, seaweed butter, shiitake, Fowey mussels, shellfish sauce 32

Cornish turbot, kuri squash, roe tartare sauce 40

Cumbrian cob chicken, pickled leek, hen of the woods 30

Aynhoe Estate venison, golden beetroot, ragu, smoked bone marrow 34

SIDE DISHES

Roasted Hispi cabbage, ham fat 5

Winter truffle mash for the table to share 12

Please be aware that our game dishes may contain shot. All prices are inclusive of VAT.
A discretionary service charge of 10% will be added to the final bill. An optional donation of £1 will be added to the bill towards Sandy Park Café, our nominated charity.

DESSERT

Stem ginger panna cotta, blood orange, granola 9

Caramelised apple mille feuille, apple marigold 12

Forced Yorkshire rhubarb, lemon verbena, yoghurt meringue 9

Valrhona Namelaka, amaretto, milk ice cream, espresso 10

Artisan farmhouse cheese with chutney, dried fruit loaf and crackers 16

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